

# MIDORI-KAWA

## Honjozo (Niigata, Japan)

### Basic information

**Brand:** Midori-Kawa [meedory-kawa]  
**Type of Sake:** Honjozo  
**Seimai Buai:** Rice milled to 60 %  
**Alcohol:** 15-16%

**Bottle size:** 720 ml  
**Case Pack:** 12 bottles  
**UPC Code:** 844650035018



### Producer

**Producer:** Midorikawa Shuzo  
**Owned by:** Ohdaira Family      **Founded:** 1884  
**Location:** 4015-1 Aoshima, Uonuma-shi, Niigata 946-0043, JAPAN  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)

**Toji (Master Brewer):** Kozo Meguro – Meguro-san has been making sake for Midorikawa since 1985, and has been a sake master since 1996.

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku, Hokuriku # 12, etc  
**Water:** Soft water from the 50-meter deep on-site well.  
**Yeast:** #74

**SMV:** +4      **Acidity:** 1.6      **Amino acids:** 1.3

No sulfites, no preservatives.

### Other information

**Serving temp.:** Serve chilled or warmed.

**Tasting note:** Delicate nose. Clean, crisp, and refreshing taste. Distinctive flavor.  
All of the elements are well-balanced, a trademark of this kura.

House style- they do not focus on aroma but on quality and purity of flavor. Very defined and precise. Top flight producer of clean, pristine, connoisseur sake.

Midorikawa Shuzo won a gold medal at Japan National Sake Competition in 2015 & 2008.

